



Only collect seed from isolated peppers when growing more than one variety.

For ALL pepper varieties, harvest peppers that are fully ripe, red, and starting to soften before collecting seed.

Slice open pepper and separate seeds from the core.

If saving seed from a hot pepper, use gloves and do not touch your eyes or breathe in fumes.

Rinse seeds well and spread on a coffee filter, screen or newsprint to dry.

Fully dry pepper seeds will snap in half when ready for storage in airtight containers.

Pepper seeds will last up to 3 years when stored in a cool, dry location.

02-2020

## CREDITS

<https://www.seedsavers.org/search?keywords=wisconsin%20lakes>

<https://www.seedsavers.org/jalapeno-traveler-strain-pepper>

<https://www.seedsavers.org/red-habanero-pepper>

<https://www.seedsavers.org/learn#growing-guides>

DIY isolation bags: <http://www.realseeds.co.uk/pepperseedsaving.html>

<http://wlkr.org/2009/10/02/saving-seeds-from-peppers/>

## RPLMN.ORG/SEED



Plan a seed.

**Backyard Bounty Urban Homesteading Meetup**

*History Center*  
of Olmsted County



## PEPPERS

**“Wisconsin Lakes”**

(*Capsicum annuum*)

**“Jalapeño”**

(*Capsicum annuum*)

**“Habanero”**

(*Capsicum chinense*)



101 Second Street SE, Rochester, MN 55904  
507.328.2309 | [www.rplmn.org](http://www.rplmn.org)

## HOW TO GROW



Start Indoors: 8 weeks before last frost



Germination: 14 Days



Plant Outdoors: 12-24" Apart



Light: Full Sun

Start seeds indoors, planting them ¼ inch deep in potting soil.

Keep soil warm and moist, in an area with full sun or under grow lights. Harden-off plants before transplanting. To do this, move plants outdoors for a portion of the day to gradually introduce them to direct sunlight and cooler temperatures.

Transplant peppers to a full sun location in the garden after danger of frost has passed, and soil has warmed to 50°F.

## HOW TO HARVEST

Peppers are fully ripe when they have turned red.

**Wisconsin Lakes:** sweetest when red, but can be picked earlier as a green pepper.

**Jalapeños:** are commonly picked when green.

**Habaneros:** should be picked when red.

Cut peppers from the plant with scissors or knife to prevent breaking branches and damaging the plant.

## HOW TO EAT

Sweet peppers are eaten raw in salads and sandwiches.

Spicier peppers are used in salsas and can be preserved by pickling.

Peppers are used all over the world. They can be roasted, sautéed, and fried. They are delicious stuffed and baked.



## HOW TO SAVE SEED RATING: EASY WITH PRECAUTIONS

Peppers are annuals. Peppers are both insect and self-pollinated. Cross-pollination is possible so precautions are needed in order to ensure pure seed.

Cross-pollination will result in seed that won't produce the same type of fruit as the parent plant. To avoid cross-pollination, grow only one variety in a species.

Grow “Wisconsin Lakes” or “Jalapeño” as they are both *Capsicum annuum*.

“Habanero” peppers are a different species (*Capsicum chinense*) and will not cross pollinate with *Capsicum annuum*.

Isolation by bagging flowers prior to flower opening may be necessary if growing 2 varieties of the same species.

Isolation bags should remain on the blossom until small peppers have formed.

Mark the bagged peppers to remember which to save seed from. You can also bag the entire pepper plant, isolating it from other species.

